

DINNERLY



Feed-A-Crowd Chicken and Risoni Soup: Same Meal Price, Double the Portions!



30 minutes



2 Servings

Want more bang for your buck? Serve up double the portions with our new Feed A Crowd recipes. We've used the same amount of meat but added more hearty ingredients like filling carbs and veggies to satisfy hungry tummies. If you're on a 2-person plan, these recipes make 4 portions; on a 4-person plan, they make 8 portions.

WHAT WE SEND

- 1 leek
- 2 carrots
- 2 zucchini
- 2 x 2 chicken-style stock cubes
- free-range chicken tenderloins
- 10g Tuscan seasoning ¹⁷
- 200g risoni pasta ¹

WHAT YOU NEED

- 1.5L (6 cups) boiling water
- 2 tbs olive oil

TOOLS

- medium frypan
- large saucepan

Our veggies come straight from the farm, so please wash them before cooking.

ALLERGENS

Gluten (1), Sulphites (17). May contain traces of other allergens.

NUTRITION PER SERVING

Energy 405kcal, Fat 11.0g, Carbs 45.5g, Proteins 24.7g



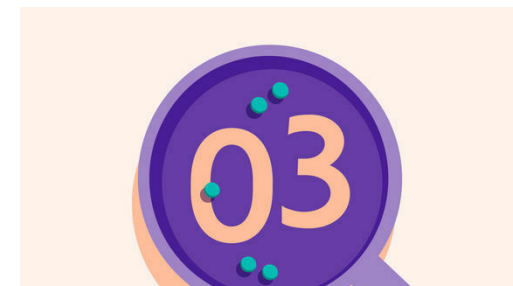
1. Prep ingredients

Halve the **leek** lengthwise and thinly slice the pale stem, discarding any dark green stem. Peel the **carrots**, then finely chop. Thinly slice the **zucchini**. Crumble the **stock cubes** into a heatproof jug, add **1.5L (6 cups) boiling water** and stir to dissolve.



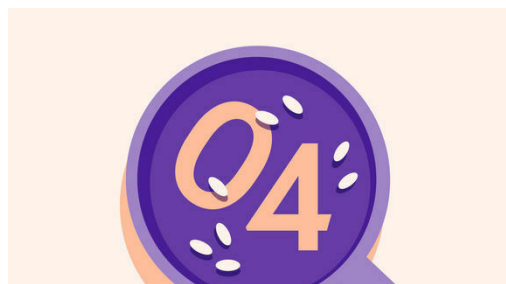
2. Pan-fry chicken

Put the **chicken**, **1 tsp Tuscan seasoning** and **1 tbs olive oil** in a bowl and toss to coat. Heat a medium frypan over medium-high heat. Cook the chicken for 3-4 mins each side until browned and cooked through. Remove from the pan.



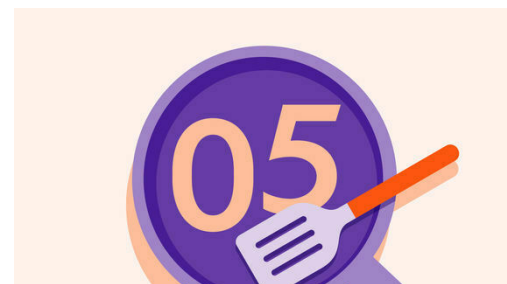
3. Saute veggies

Heat **1 tbs olive oil** in a large saucepan (see Feed A Crowd) over medium heat. Cook the **leek** and **carrot**, stirring occasionally, for 4 mins or until the leek is softened. Add the **remaining Tuscan seasoning** and cook, stirring, for 30 secs or until fragrant.



4. Simmer soup

Add the **stock** to the veggies and bring to the boil. Add the **risoni** and cook for 3 mins. Add the **zucchini** and cook for a further 3 mins or until the veggies and risoni are tender. Remove the pan from the heat.



5. Serve up

Shred the **chicken** using two forks, then add to the soup. Taste, then season with **salt and pepper**. Divide the **soup** among bowls and enjoy immediately!



6. Feed A Crowd

You'll need to go big here, so use the largest saucepan you've got – or a stockpot if you have one. ~ The risoni will soak up the soup on standing, so serve immediately or add a little extra water if the soup thickens.